

## TASTE THE LOCAL IN YOUR SEAFOOD THIS EASTER

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**18 April 2019**

*This Easter even more special by enjoying fresh, local caught seafood. Our local NSW fishing fleet is bringing in high quality, fresh fish, prawns, crabs and lobsters that will help make this time of year even more special.*

*Tricia Beatty, Executive Officer for the Professional Fishermen's Association today said "NSW has a strong and vibrant seafood community that produces high quality products thanks to our pristine waters and sustainably fisheries."*

*"Our fishing industry is currently going through a tough time with bad weather, floods, forced closures, and a major industry restructure – so we're calling on the seafood lovers out there to help support their local industry by making sure they buy local seafood," said Ms Beatty.*

*"Buying fresh local seafood supports local jobs, and recent University of Technology Sydney studies show that the majority of New South Wales people prefer locally-caught seafood," said Ms Beatty.*

*Not only that, numerous studies from across the world have shown that fish is good for you and important to include within your weekly diet. There are lots of species of seafood that are brought in by our fishers that tick all the boxes for good health benefits," Ms Beatty advised.*

*NSW seafood is perfect for a delicious meal over the Easter break—whether you're eating out, buying takeaway or cooking your own... be sure to buy your seafood from your local professional NSW fishers.*

For media enquire please contact Tricia Beatty, Chief Executive Officer of the PFA on 0429 303 371 or email [ceo@pfai.com.au](mailto:ceo@pfai.com.au).



Images supplied by Coffs Harbour Fishermen's Co-operative